

GF gluten free vegan Veg Vegetarian

APPETIZERS

SEAFOOD

Smoked Salmon Crudo *GF **\$**32/16

(スモークサーモンのクルード)

Salmon, cured and smoked in house, sashimi sliced and served with garlic-olive oil marinated onion.

Soft Shell Crab (ソフトシエル)

\$16.50

Flash fried, served with ponzu sauce

Gindara Saikyo (銀だら)*GF \$23.95

Black cod filet marinated in a sweet, white miso sauce and grilled over charcoal

Saba (さば塩焼)*GF

\$12.50

Mackerel fillet salted and grilled

Hamachi Kama (はまちかま)*GF \$21.95

Tender Yellowtail collar lightly salted and grilled

Sake Kama (さけかま)*GF

\$18.75

Buttery Salmon collar salted and grilled

VEGETABLES

Tenpura(天麩羅)

\$15.75

Vegetables and 2 pieces of shrimp battered and deep fried (please ask for all vegetables for vegetarian)

Agedashi Tofu (揚げだし豆腐) Flash fried tofu in a dashi, soy stock \$9.95

Nasu Shigiyaki (なすのしぎ焼) *Vg*GF

\$10.95

Sliced rounds of Asian eggplant broiled with a spread of lightly sweetened, red miso sauce

Edamame (枝豆) *GF*Vg

\$8.50

Lightly salted and boiled soybean pods

MEAT

Toritatsuta (鳥たつた)

\$9.75

Ginger soy marinated chicken nuggets

Tori Nanban (鳥南蛮)

\$10.50

Sesame and onion marinated and fried chicken

Gyoza (餃子)

\$9.50

Pan fried pork & chicken dumplings

Tanshio (舌塩) *GF

\$14.50

Salted, thinly sliced grilled beef tongue

FRIED ENTRÉES (揚げ物ディナー)

Tenpura (天麩羅)

\$19.50

3 shrimp and vegetables battered and fried

Tonkatsu/Pork Katsu (トンカツ)

\$24.50

Katsu Don (カツ丼)

Panko breaded and deep fried pork cutlet with cabbage or sautéed vegetables

Battered and fried shrimp and vegetables

*served with miso soup

TERIYAKI(照り焼き)

Served with sautéed vegetables and

*served with soup, salad, and rice

from scratch teriyaki sauce

\$19.95

Chicken (鳥照り焼き) Salmon(鮭照り焼き)

\$28.50

*served with soup, salad, and rice

DONBURI (丼)

Served in a large bowl with white rice and pickles \$28.95

BBQ eel with a thick, sweet soy sauce

Unajyu(鰻重)

Breaded and fried pork with egg, onion, and sauce Tendon(天丼) \$16.95

CURRY (カレー)・ \$12.00

Served on a large bed of white rice

Pork/Tonkatsu(トンカツ)

+ \$10

Ebi/Shrimp furai (エビフライ)

+ \$12

Overeasy egg(めだま)

+ \$3

*served with miso soup



NOODLES (麺)

Udon (うどん)

\$11.00

Thick wheat noodles in a light fish stock broth

Soba (そば)

\$12.00

Thin, textured noodles in a dark soy-fish stock broth

Ramen (ラーメン)

\$12.00

Thin, al dente noodles in a rich, hearty fish-soy stock topped with braised pork belly, spinach, fish cake, green onions, and bamboo shoots

SUSHI BAR (鮨)

\$48/\$60

♠ Prices of Jo (上) selection (chef's prime selection of the day)

Sushi Dinner (鮨) 8 Nigiri and one roll

(spicy tuna, tuna, salmon, or california)

Sashimi Dinner (刺身)

\$55/\$70

7 varieties of sliced fish and seafood

Fishboat for 2 (船盛り)

\$98/\$118 •

A combination of sushi, sashimi, choice of

two rolls and tenpura on a boat

Chirashi (ちらし)

\$48/\$60

Medley of fish/seafood on a bed of sushi rice

Sushi & Sashimi for 2(刺身)

\$100/\$115

8 types of nigiri, 7 types of sashimi, and one roll (spicy tuna, tuna, salmon, or california

*Served with soup, salad, and optional rice

SHABU SHABU (しゃぶ しゃぶ) SUKIYAKI (すき焼き)

(Please order 1 day in advance) \$60/ person (Minimum 2 person order)

SUSHI BENTO BOX(鮨と天麩羅) \$57/\$67 SASHIMI BENTO BOX(刺身と天婦羅) \$62/\$72 ♥

Oshinko/pickles + goma-ae/blanched spinach with sesame sauce + assorted tenpura + 1 choice of main + 1 choice of side item

MAIN

SABA SHIOYAKI*GF(鮨)

Salted and grilled Mackerel fillet

HAMACHI KAMA*GF (はまちかま) +\$8 SAKE KAMA *GF(さけかま) +\$3

Salted and grilled Yellowtail collar

GINDARA SAIKYO (銀だら) +\$10

Sweet miso marinated grilled Cod

TONKATSU(トンカツ)+1

Breaded and fried pork cutlet

CHICKEN TERIYAKI (鳥照り焼き)

Grilled chicken with house sauce

Salted and grilled salmon collar

DAILY SPECIAL (本日のスペシャル)

Rotating seasonal dish of the day

SIDES

GYOZA (餃子)

Panfried chicken and pork dumplings

DAILY SPECIAL (本日のスペシャル)

Please ask your server for today's special

*Served with soup, salad, and rice

TABLE	NOTES			TABLE
Nigir	 i (2pc/order) Sashimi (3pc/order	+\$2)		Nigiri
たまご	EGG/TAMAGO	7.50		たまご
かにかま	CRAB STICK/ KANIKAMA	6.50		かにかま
ほっき貝	SURF CLAM/ HOKKIGAI	6.50		ほっき貝
まさご	SMELT EGG/ MASAGO	8.50		まさご
たこ	OCTOPUS/ TAKO	8.95		たこ
さば	MACKEREL/ SABA	8.50		さば
さけ	SALMON/ SAKE	9.50		さけ
いか	SQUID/ IKA	8.50		いか
かいばしら	SCALLOP/ HOTATE	10.75		かいばしら
えび	SHRIMP/ EBI	8.75		えび
あなご	SEA EEL/ ANAGO	9.50		あなご
うなぎ	FRESHWATER BBQ EEL/ UNAGI	9.75		うなぎ
ひらめ	FLOUNDER/ HIRAME	9.95		ひらめ
まぐろ	TUNA/ MAGURO	10.95		まぐろ
はまち	YELLOWTAIL/ HAMACHI	10.25		はまち
いくら	SALMON ROE/ IKURA	16.50		いくら
あまえび	SWEET SHRIMP (RAW)/ AMA EBI	16.50		あまえび
うに	SEA URCHIN/ UNI	21.00		うに
	ls (5-8 Piec	1		R o l
かっぱ	CUCUMBER/ KAPPA	7.25		かっぱ
おしんこ	PICKLES/ OSHINKO	7.25		おしんこ
うめじそ	PICKLED PLUM/ UMEJISO	7.50		うめじそ
なっとう	FERMENTED SOYBEANS/ NATTO	7.50		なっとう
さけ	SALMON	9.75		さけ
スパイシーツナ	SPICY TUNA	9.75		スパイシーツナ
カリッオニア	CALIFORNIA	8.75		カリッオニア
てっか	TUNA	9.75		てっか
ねぎはま	YELLOWTAIL W/ SCALLIONS	9.75		ねぎはま
サーモンスキン	SALMON SKIN	8.75		サーモンスキン
ふとまき	FUTOMAKI	10.75		ふとまき
うなきゅう	BBQ EEL W/ CUCUMBER	16.75		うなきゅう
スパイダー	SOFT SHELL CRAB	20.95		スパイダー
	al Rolls (5-9 Pi)	Speci
ベジタブル	VEGETABLE	14.00	,	ベジタブル
ねぎはま天	NEGIHAMA TENPURA	19.50		ねぎはま天
フィリロール	PHILADELPHIA	17.50		フィリロール
エビフライまき	CRISPY SHRIMP	17.95		エビフライまき
えび天	SHRIMP TENPURA	17.95		えび天
スーパーカリ	SUPER CALIFORNIA	20.75		スーパーカリ
レインボー	RAINBOW	25.50		レインボー
ダバルスパイシー		27.50		ダバルスパイシー
ドラゴン	DRAGON	24.95		ドラゴン
	Daily Specials	24.93		1 2 - 2
	Jarry Specturs			

TABLE	NOTES				
Nigiri (2pc/order) Sashimi (3 pc/ order + \$2)					
INIÇ	giii (2pc/order) Sasiiiiii (3 pc/ o	iluei + Φ2)			
たまご	EGG/TAMAGO	7.50			
かにかま	CRAB STICK/ KANIKAMA	6.50			
ほっき貝	SURF CLAM/ HOKKIGAI	6.50			
まさご	SMELT EGG/ MASAGO	8.50			
たこ	OCTOPUS/ TAKO	8.95			

8.50

9.50

8.50

10.75

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10.25

16.50

16.50

21.00

7.25

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9.75

8.75

10.75

16.75

20.95

14.00

19.50

17.50

17.95

17.95

20.75

25.50

27.50

24.95

Pieces)

MACKEREL/ SABA

SCALLOP/ HOTATE

SEA EEL/ ANAGO

TUNA/ MAGURO

FLOUNDER/ HIRAME

YELLOWTAIL/ HAMACHI

SALMON ROE/ IKURA

SEA URCHIN/ UNI

CUCUMBER/ KAPPA

PICKLES/ OSHINKO

SALMON

TUNA

Special

SPICY TUNA

CALIFORNIA

SALMON SKIN

FUTOMAKI

VEGETABLE

PHILADELPHIA

CRISPY SHRIMP

RAINBOW

DRAGON

SHRIMP TENPURA

SUPER CALIFORNIA

DOUBLE SPICY TUNA

Daily Specials

Rolls

FRESHWATER BBQ EEL/ UNAGI

SWEET SHRIMP (RAW)/ AMA EBI

(5-8

PICKLED PLUM/ UMEJISO

YELLOWTAIL W/ SCALLIONS

BBQ EEL W/ CUCUMBER

Rolls (5-9 Pieces)

SOFT SHELL CRAB

NEGIHAMA TENPURA

FERMENTED SOYBEANS/ NATTO

SALMON/ SAKE

SQUID/ IKA

SHRIMP/ EBI